

How to make Punches & other Mixed Drinks with California Wines



58 easy recipes for year-round refreshment

WINE SPEAKS A WARM WELCOME . . . and it's easy to welcome friends often, when you discover the wondrous ways of California wine! For party-time or everyday enjoyment, here are dozens of ideas for colorful, zestful, reasonable drinks, that please your guests and your purse. Wine's the favorite *new* way to entertain, throughout America, with good reason. What other beverage gives you so much variety of use and flavor?

Sparkling punches for a crowd, or quick lively cocktails for a twosome . . . brisk hot drinks for a chilly night, or tall frosty refreshers for a summer afternoon . . . correct for a formal gathering, perfect for a spur of the moment get-together . . . you suit the time and the mood when you have California wine on hand. Just poured from the bottle, there's no friendlier or more traditional offering of hospitality than a glass of mellow Port or Sherry, or perhaps a sweet Sauterne. But if you like to explore the delights of mixing, then these tested recipes from the Wine Growers of California will make your entertaining even more fun.

Serve them with pride and confidence . . . for California provides wines made 100 percent from the juice of true *vinifera* grapes, used for fine wines for centuries in famous wine-growing regions of the world. See the back cover of this booklet for a basic guide.



CONTENTS

	Page		Page
PARTY PUNCHES	3	COOL WINE DRINKS	11
WEDDING WINE DRINKS . . .	6	HOT WINE DRINKS	13
EVERYDAY REFRESHERS AND COCKTAILS	9	WINE CHART	Back Cover

party punches with wine



Nothing's gayer or easier than a punch, when you have many guests to serve. Saves all that individual drink mixing! Delicious and eye-appealing, too, with California wine. In the recipes that follow, **large bottle** means standard "fifth" size, or 4/5 quart. However, full-quart bottles may be used equally well. Servings average 3 ounces. The **number** of servings is figured before dilution by any ice you may add. Your friends will enjoy these favorites.

JUNE PARTY PUNCH

(About 21 servings)

- 2 (16-ounce) pkgs. frozen strawberries
- 1/2 cup sugar
- Few grains salt
- 2 1/2 cup California Port
- 4 lime or lemon slices
- 1 mint sprig (or 1/2 teaspoon dried mint)
- 2 large bottles California Chablis, Rhine or other white dinner wine

Combine strawberries, sugar, salt, Port, lime slices and mint; bring to boil. Lower heat; simmer 10-15 minutes. Cool, strain and chill well. Blend strawberry syrup with chilled white wine. Add ice to punch bowl, if desired. Garnish with thin lime slices or mint sprigs.



A spectacular punch bowl for summer is a scalloped watermelon shell. Cut slice off top of melon. Cut around inside edge and make 3 cross-cuts, lifting out melon in chunks. (Refrigerate chunks, for use later.) Remove seeds in bottom; scrape with spoon to smooth. Cut scalloped paper pattern. Outline scallops at top edge of melon with small knife point, then cut along outline. Chill melon shell thoroughly before pouring in punch.

SHERRY CIDER PUNCH

(About 14 servings)

- 1 quart bottle chilled apple cider or apple juice
- 1 cup California Sherry
- 1/4 cup lemon juice

Combine and chill well. A tangy, piquant flavor, to tantalize your guests—and quickly made.

EASY SPARKLE PUNCH

(About 18 servings)

- 1 large bottle California Chablis, Rhine or other white dinner wine, chilled
- 1 quart lemon-flavored sparkling beverage (such as "collins" mix, lemon-lime soda, etc.), chilled

Combine just before serving. They don't come much easier, or more colorful, garnished with mint, lemon slices or cocktail cherries. Nice over ice cubes in tall glasses, too.

To decorate punch bowls, wreath base with bright flowers or green leaves. Top punch with fresh fruit slices, berries, flowers or mint. Circles of fruit peel, alone or interlocking, add both flavor and mobile design. Fruit juices, with or without pieces of fruit, may be frozen in ice cube trays or small ring molds, for another effective punch garnish.

CRANBERRY WINE PUNCH

(About 30 servings)

- 1 pound cranberries
- 1 quart boiling water
- 2 cups sugar
- 1 large bottle California Burgundy or other red dinner wine, chilled
- 1 (6-ounce) can frozen orange juice concentrate
- $\frac{1}{3}$ cup lemon juice
- 1 large bottle sparkling water, chilled

Cook cranberries in boiling water until skins pop; strain through fine sieve. Add sugar; stir over low heat to dissolve. Chill. At serving time, mix cranberry juice, wine, orange juice concentrate and lemon juice in punch bowl. Add large block of ice and sparkling water; stir well. (Also good as a wine cooler, over ice cubes in tall glasses.)



BURGUNDY APPLE PUNCH

(About 35 servings)

- 2 large bottles California Burgundy or other red dinner wine, chilled
- 1 quart bottle apple juice, chilled
- 2 tablespoons lemon juice
- 1 cup sugar
- 1 large bottle ginger ale, chilled

Combine wine, apple juice, lemon juice and sugar in punch bowl; stir to dissolve sugar. Blend in ginger ale. Add block of ice or tray of ice cubes. Serve at once.

FOUR-FRUIT PUNCH

(About 42 servings)

- 1 (6-ounce) can frozen pineapple-grapefruit juice concentrate
- 1 (6-ounce) can frozen orange juice concentrate
- 1 (6-ounce) can frozen lemonade or limeade concentrate
- 1 quart cold water
- 1 large bottle California Sherry
- 1 quart sparkling water or ginger ale

Combine undiluted frozen juice concentrates with water and Sherry; chill. Just before serving, add sparkling water or ginger ale. Garnish with twists of fresh lemon, lime and orange peel, if desired.

SPICED WINE PUNCH

(About 50 servings)

- 24 whole cloves
- 24 whole allspice
- 1 tablespoon broken cinnamon sticks
- 1 medium-sized ginger root
- 1 cup sugar
- 2 cups water
- 1 (6-ounce) can frozen lemonade concentrate, undiluted
- 1 (48-ounce) can unsweetened pineapple juice, chilled
- 2 large bottles California Burgundy or other red dinner wine, chilled
- 1 large bottle sparkling water, chilled

Combine spices, sugar and water; boil 15 minutes. Cool and strain. In a punch bowl mix spiced syrup and frozen lemonade concentrate. Stir in pineapple juice and wine. Add block of ice. Just before serving, add sparkling water. Attractive garnish: clove-studded orange slices.

MINTED APRICOT PUNCH

(About 15 servings)

- 1 large bottle California Sauterne or other white dinner wine
- 1 (7-ounce) bottle sparkling water
- 1 tablespoon chopped fresh mint (or dried mint)
- 3 tablespoons fresh lemon juice
- $\frac{1}{3}$ cup orange juice
- $\frac{1}{3}$ cup sugar
- 1 (12-ounce) can apricot nectar

Chill wine and sparkling water 4 hours. Stir mint, lemon juice, orange juice and sugar until mint is well bruised and sugar dissolved. Add nectar; chill 1 hour. Strain. Pour chilled wine and nectar over ice block in chilled punch bowl. Add sparkling water. Garnish with fresh strawberries and mint sprigs, as desired.

Large blocks of ice in your punch bowl dilute the punch less than ice cubes. To save time, make your own blocks. Just freeze in ice trays without cube dividers. You can still add color to these larger ice blocks by using fruit juice instead of water, or by freezing fruit or flowers in the liquid. It's fun to experiment.

Try making the punch bowl itself from a huge block of ice, to dazzle guests. Select block size according to amount of punch it must hold. (Ice blocks are usually 25, 50, 100, 200 or 300 pounds.) If ice has been stored at zero degrees, let it stand at room temperature about 20 minutes before you start shaping the bowl. Start hole in top center of block by chipping lightly with chisel. Chip carefully; ice is brittle and can split if hit too hard. Place metal pan in hole and keep pan filled with very hot water until depression is desired size. Corners can be rounded by scraping. When serving, set ice on tray or shallow pan, to take care of melting. Conceal pan with leaves or flowers.

Wine punches are even better if mixed in advance and allowed to blend. Add sparkling wines or any carbonated mix (well-chilled) just at serving time, to keep bubbles dancing.

Foods to serve with punches should be simple and not too highly-seasoned. Cookies, salted nuts or open-faced sandwiches (turkey, chicken or ham) are ideal flavormates.

FRUITED EGGNOG

(About 17 servings)

- 1 cup California Port, red or white
- 1 cup water
- $\frac{1}{3}$ cup (about $\frac{1}{2}$ of a 6-ounce can) frozen pineapple juice concentrate, undiluted
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon powdered allspice
- 1 quart commercial eggnog

Combine all ingredients but eggnog, then beat slowly into eggnog. A refreshing change for your holiday guests.

An all-time holiday favorite, and one of the easiest, worth repeating, is **Frosty Sherry Nog**. Beat 6 eggs with $\frac{1}{2}$ cup sugar until thick. Slowly stir in $1\frac{1}{2}$ cups California Sherry. Add 1 cup milk and 1 pint vanilla ice cream. Whip 1 cup heavy cream; fold in. Pour into punch bowl; top with nutmeg. 15 luscious servings!



wine drinks FOR weddings



Well-chilled California Champagne, "as is," is the ultimate note of elegance for a wedding or any other joyous event. You can choose from so many fine types, all naturally bubbling. The pale gold is very dry, semi-dry or sweet (see back-cover chart). The pink, often called Rosé Champagne or Sparkling Rosé, is a little less dry, usually. Sparkling Burgundy, a rich red Champagne, is sweeter. These delightful California Champagnes are surprisingly low in cost. But for many guests, a delicious Champagne punch fills the bill perfectly.

RECEPTION PUNCH

(About 20 servings)

- 1 large bottle California Champagne
- $\frac{1}{2}$ cup sugar
- 1 cup fresh lemon juice
- 2 cups apple juice
- 2 cups orange juice

Chill Champagne at least 4 hours. Combine other ingredients; stir until sugar is dissolved. Chill well. Just before serving add Champagne. Quick, easy and good.

CHAMPAGNE ORANGE PUNCH

(About 30 servings)

- 2 (6-ounce) cans frozen orange juice concentrate
- 1 (6-ounce) can frozen lemonade concentrate
- $1\frac{1}{2}$ quarts ice water
- 1 large bottle California Champagne
- Orange slices

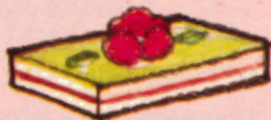
Dilute orange juice and lemonade concentrates with ice water, in punch bowl. Just before serving add well-chilled Champagne and garnish with orange slices.

SPARKLING BURGUNDY BOWL

(About 40 servings)

- 1 (46-ounce) can grapefruit juice
- 2 (10-ounce) pkgs. frozen raspberries
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- 3 large bottles California Sparkling Burgundy, well-chilled

Combine all ingredients except wine and stir until sugar is dissolved, and raspberries slightly thawed. Put in punch bowl, over small chunk of ice or ice cubes. When ready to serve, add Sparkling Burgundy. A colorful punch, and full of flavor.



Never wrap a Champagne bottle in a napkin. Wipe it dry, but then let your guests see that California label—it's part of the glamour. Always serve Champagne the coldest of all wines. Best chilling temperature is about 45° F. Store in refrigerator (if necessary) only a few days; about 4 hours will chill well. An ice bucket takes about 45 minutes.

The famous **Champagne Cocktail** is a favorite for any happy occasion—birthday, christening, wedding, anniversary, going-away party, homecoming or housewarming. Place $\frac{1}{2}$ teaspoon sugar in Champagne glass; add dash of bitters, plus a twist of lemon or orange peel if desired. Fill with well-chilled California Champagne; stir lightly. (Frosted glasses are extra glamorous. Pre-chill glass in refrigerator, rub rim with lemon slice, then dip rim into powdered sugar for a few seconds. Shake off excess sugar; proceed with cocktail.)

CHAMPAGNE PEACH PUNCH

(About 42 servings)

- 2 (12-ounce) cans peach nectar
- 1 (6-ounce) can frozen orange juice concentrate
- 3 cups water
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{8}$ teaspoon salt
- 3 large bottles California Champagne, well-chilled

Combine all ingredients except Champagne and chill well. At serving time put in punch bowl over small chunk of ice or ice cubes. Add chilled Champagne.

HACIENDA WEDDING PUNCH

(About 80 servings)

- 6 oranges
- 6 lemons
- 4 cups sugar
- 2 cups water
- $\frac{1}{2}$ cup white corn syrup
- $\frac{1}{4}$ teaspoon salt
- 2 quarts pineapple or orange juice (or mixed half-and-half)
- 2 cups lemon juice
- 2 large bottles California Sauterne or other white dinner wine
- 2 large bottles California Champagne
- 2 large bottles sparkling water

Peel oranges and lemons. Cut peel in thin strips; add sugar, water, syrup and salt. Bring to boil, stirring to dissolve sugar. Lower heat; simmer 15 minutes. Cover and cool; remove peel. Add cold flavored syrup to fruit juices and Sauterne; pour over block of ice in large punch bowl. Let stand about $\frac{1}{2}$ hour, stirring once or twice. Add candied peel strips if desired. Add well-chilled Champagne and sparkling water before serving.



ELEGANT CHAMPAGNE PUNCH

(About 15 servings)

- 1 large bottle California Champagne
- 1 (13 $\frac{1}{2}$ -ounce) can frozen pineapple chunks
- $\frac{1}{2}$ cup sugar
- $\frac{2}{3}$ cup fresh lemon juice
- $\frac{1}{4}$ cup syrup from maraschino cherries

Combine all ingredients except Champagne and let stand in refrigerator until pineapple is thawed. Just before serving add well-chilled Champagne. Mix lightly and serve immediately.

It's easy to open a Champagne bottle. Untwist wire hood; remove it with foil. Hold thumb on cork, so it won't pop out too soon. Slant bottle, so it won't overflow as readily; point it away from guests. Twist cork gently; hold it as it comes out. Pour twice: first fill glass with foam, then finish pouring. Toast guest of honor!

The first wine glass is said to have been made from a bubble of seafoam, cut in half by the goddess Aphrodite as she came forth from the sea. Champagne glasses today still have an affinity for saltwater, when it's wash-up time. Saltwater leaves them clean and sparkling. Soap or detergent can leave a faint film that breaks down the Champagne bubbles.

Many hosts use a simple syrup instead of sugar in wine drinks or punches that call for sweetening. They claim it blends faster, tastes smoother. Make syrup by boiling 2 parts sugar and 1 part water for 5 minutes. Keep it handy in screw-cap bottle in refrigerator, and use it to sweeten to taste. Honey will do the same job; it adds, of course, a slight distinctive flavor of its own. Or you can buy rock candy syrup. Or use white corn syrup, but this is less sweet. Dieters can of course use a non-caloric sweetener, available in liquid form as well as tablets, sweetening the drink or punch to taste.



Here's a classic combination, both dessert and after-dinner drink, that your guests will never forget. Put a teaspoon of peach brandy into each chilled wine glass. Add to each glass a peeled fresh peach, ripe and firm, which you have pierced all over with a fork. Be careful not to bruise peaches. Fill glasses with well-chilled California Champagne. Guests eat the peach with a spoon, then drink the Champagne. An elegant touch that makes the dinner memorable!

A pleasant old-world custom is to "lay down" a bottle of Port when a child is born, to save for opening on the child's 21st birthday. Port improves and matures over the years. If it's a screw-cap bottle, store it standing upright; if corked, store it on its side, to keep cork moist and air-tight. Storage temperature should be relatively even, without extreme changes; ideal is from 50° to 60° F. An old Port may deposit sediment, but this is harmless. Just don't shake it up; pour clear wine off gently.



Why stemmed glasses for wine? You don't need them. Wine tastes good in any glass; many families serve it happily in tumblers. But stemmed glasses are traditional, because the stem keeps your hand from warming the wine. And stemmed glasses are so beautiful to look at! They needn't be expensive, but they should be big—like the handsome all-purpose glass on the back cover. The large size allows you to pour only half-full, or even less, when you serve wine "as is." This, too, is traditional, so that air-space at top will hold the wine's delicate bouquet—an important part of your enjoyment.



New fashion-note for picnics, beach or boating parties, watching sports-car events, or what-have-you: a light and lively California wine punch, with ice cubes, in a thermos jug. Fishermen and skiers like plain Burgundy or California "vino" wine types, easily toted over the shoulder in a bota, or Spanish wineskin. Good with sandwiches.

everyday wine refreshers + cocktails

Wine makes such refreshing cocktails or highballs—moderate, yet completely satisfying—that many people serve it exclusively. And the flavored California wines, with specialty names, open up an exciting new world of variety. Enjoy them straight (chilled), on-the-rocks, or with sparkling water. The fine California Vermouths, dry or sweet, are also growing in popularity, “as is” on-the-rocks, or mixed. Here’s how!

VERMOUTH COCKTAIL

(About 5 servings)

- 2 cups California Dry Vermouth
- 2 teaspoons fresh lime or lemon juice
- Ice cubes
- 5 twists lime or lemon peel
- 5 stuffed green olives or pearl onions

Measure Vermouth and lime juice into cocktail shaker or pint jar. Add ice cubes and stir vigorously until mix is well-chilled. Pour into cocktail or all-purpose glasses, adding twist of lime peel and stuffed olive or onion to each glass.



SHERRY SHRUB

(About 10 servings)

- 1 large bottle California Sherry
- 1 (6-ounce) can frozen lemonade concentrate
- Juice of 2 lemons

Mix well with blender or egg-beater. Store 3 to 4 days in refrigerator to blend. Garnish with cherry if desired.

TOMATO VERMOUTH

(About 8 servings)

- 2 cups chilled tomato juice
- 1 cup California Dry Vermouth
- 2 tablespoons fresh lemon juice

Shake well together and chill before serving. Pleasantly nippy.



Lots of people these days are experimenting happily with California wine mixed with an instant powdered soft-drink mix, that comes in five-cent envelopes in many flavors. One package combines well with a large bottle of chilled wine, stirred up in a pitcher. Or you can add a cup of sugar and another large bottle of chilled sparkling water. (You may want to cut down on the sparkling water if you use many ice cubes.) The strawberry powder goes well with Rosé; lemon-lime with red wine, such as Burgundy; pineapple-grapefruit with white wine, such as Sauterne. Drop a cocktail cherry in the latter and you have a winner!

A real conversation-maker for your guests: frosted glasses for wine cocktails or tall cool wine drinks. Dip glasses in water and place in freezer about a half-hour before serving time. Glasses come out coated with a thin frost that makes the drink doubly tempting. Frost holds up well, but you'd better use coasters under glasses anyway. (Traditional frosted glass merely has a sugar-frost around the rim, as for Champagne Cocktail—see Page 7.

SHERRIED GRAPEFRUIT COCKTAIL

(About 8 servings)

- 1 (6-ounce) can frozen grapefruit juice concentrate
- 1½ cups cold water
- ¾ cup California Dry Sherry, chilled

Shake all ingredients together and serve very cold, in pre-chilled glasses.

ROSÉ FRUIT FREEZE

(About 12 servings)

- 1 large bottle California Rosé
- 1 (6-ounce) can frozen concentrate for raspberry-lemon punch
- 1 (6-ounce) can water
- Juice of 1 lemon

Mix and freeze in ice cube trays. Will be "mushy-hard," like a frappé cocktail. Spoon into frosted wine glasses (see above) and drink with short straws. Garnish with a raspberry, fresh fruit or mint.

Vermouth Cassis is a favorite continental refresher (if your dealer carries creme de cassis, or black currant liqueur). Put ¼ cup of California Dry Vermouth in a large wine glass, with 1 tablespoon creme de cassis. Stir, with ice cubes. Add sparkling water to fill. (A teaspoon or two of the cassis stirred into chilled California white dinner wine is another dandy.)

FROSTY PINEAPPLE CREAM

(About 6 servings)

- 1½ cups California Sauterne, chilled
- 1 pint vanilla ice cream
- 1½ teaspoon salt
- ¼ teaspoon ginger
- 1 (8½-ounce) can crushed pineapple
- Chilled sparkling water or ginger ale

Blend all but sparkling water in blender or with eggbeater. Pour about ½ cup of mixture in each tall glass. Fill with sparkling water or ginger ale; stir gently.

GOLDEN COCKTAIL

(About 8 servings)

- 1 pint chilled apple juice
- 1 cup California Dry Vermouth
- Twist of lemon peel

Stir apple juice and Vermouth together; chill thoroughly. Serve with twist of lemon peel in each glass.



"Proof," on a bottle label, is twice the alcoholic content by volume. A 90 proof spirit is 45 percent alcohol. The other way around, a wine that is labeled 12 percent (as are most red or white dinner wines, such as California Burgundy or Sauterne) is 24 proof.

tall cool wine drinks



Wine-and-Tonic makes a summer afternoon far pleasanter. Use California Sherry or a flavored wine, half-and-half with sparkling quinine beverage, over ice. Or enjoy a **Spritzer**, popular throughout the world for many years. Make it half-and-half, California Rhine Wine (or Riesling, Sylvaner or Traminer) plus dry unsweetened sparkling water, over ice. (Note: In this section, servings average about 6 ounces each, for highball or large wine glasses.)

CHOCOLATE SUNDAE FLOAT

(About 4 tall servings)

- 1 banana, peeled
- 1 teaspoon coffee powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup chocolate sundae sauce
- $\frac{1}{2}$ cup California Sherry
- 1 cup chilled milk
- $\frac{1}{2}$ pint vanilla ice cream

Blend all in blender at high speed until smooth. (Or mash banana, then beat all with eggbeater or shake well in covered jar.) Serve with cinnamon stick for a stirrer, if desired. Rich, subtle flavor.

HIGH C

(1 serving)

Stir equal parts of well-chilled California Champagne and fresh orange juice together, lightly, in Champagne glass or large wine glass. Travelers tell us this combination is wildly popular in Europe.

WINE LEMONADE

(1 tall serving)

In a tall glass or large wine glass, mix a teaspoon or two of sugar with fresh lemon juice to taste. Fill glass $\frac{3}{4}$ with shaved or cracked ice. Pour over ice at least $\frac{1}{2}$ cup California red dinner wine, or Sherry, Port or Muscatel. Fill to top of glass with water.

EASY WINE COOLER

(1 tall serving)

Just pour half a tall glass (or large wine glass) of your favorite California wine. Drop in a couple of ice cubes. Add sparkling water to fill, and stir lightly. Any type of wine may be used. Most people prefer a lemon-lime flavored sparkling water. Perfect for a hot day: refreshing, yet moderate.

CRANBERRY SHRUB

(About 6 servings)

- 1 pint bottle cranberry juice cocktail
- 1 (6-ounce) can frozen pineapple juice concentrate
- 2 cups California Rosé

Combine and pour over ice cubes in large pitcher. Stir to chill.

To regular-strength Iced Tea, add strained fresh orange and lime juice, California Sherry or Sauterne and sweetening, to taste. Pour over crushed ice.



May Wine (Mai Bowle) is a traditional spring-summer drink you can make ahead, store in refrigerator, and serve in tall wine glasses or a punch bowl. The flavor calls for woodruff (waldmeister), a sweet-scented herb; some pharmacies have it dried. (Or, substitute a small bunch of mint and 6 crushed cloves.) Place 1 small bunch of woodruff or substitute in bowl; add 1 large bottle California Rhine or Riesling; steep 1 hour. Strain out flavorings; add 2 more bottles of the same wine, chilled. Add 2 tablespoons simple syrup or sugar to taste; stir well. Add sugared strawberries if desired. About 12 tall servings.

RASPBERRY SPARKLE

(About 5 tall servings)

- 1 (10-ounce) pkg. frozen raspberries
- $\frac{1}{4}$ teaspoon grated lemon peel
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup lemon juice
- Pinch of salt
- 1 large bottle California Champagne, well-chilled

Bring raspberries, lemon peel and water to boil; lower heat, cover and simmer 10 minutes. Strain through very fine strainer and discard seeds and any pulp left. Stir in lemon juice and salt; chill well. At serving time, stir to blend, then pour several tablespoons into each glass. Fill with Champagne; stir gently. Delightful before a special luncheon, or for a patio party.

SHERRY-GRAPEFRUIT FIZZ

(About 4 tall servings)

Place $\frac{1}{2}$ cup California Sherry, $1\frac{1}{2}$ cups grapefruit juice and 2 unbeaten egg whites in shaker or large covered jar. Stir just until blended; sweeten to taste. Add plenty of cracked ice and shake madly. Serve in tall glasses or large wine glasses.

SUNSET LIMITED

(1 tall serving)

In tall glass or large wine glass, stir $\frac{1}{4}$ cup California Muscatel with juice of $\frac{1}{2}$ lemon, 2 dashes bitters, 2 squirts of sparkling water and ice cubes. Fill glass with California Chablis, Riesling, Sauterne, or other white dinner wine.

GOLDEN FRAPPÉ

(1 tall serving)

- $\frac{1}{3}$ cup California White Port
- $\frac{1}{3}$ cup orange juice
- 2 teaspoons sugar
- 2 teaspoons lemon juice

Stir to dissolve sugar. Pour over finely crushed ice in tall glass or large wine glass. Serve with a straw.

WHITE WINE SYLLABUB

(About 10 tall servings)

Combine 4 cups light cream with 1 cup orange juice, grated rinds of 1 orange and 1 lemon, 3 cups California Chablis or Sauterne and 1 cup sugar. Beat with eggbeater in large bowl until blended; chill well. Pour into tall glasses; top with whipped cream and grated orange rind. Rich, but wonderful. An old favorite since Colonial days.

APRICOT FROST

(About 6 tall servings)

- 2 cups canned apricot nectar
- $1\frac{1}{2}$ cups California Sauterne, Chablis or other white dinner wine
- 3 tablespoons fresh lemon juice
- $\frac{1}{4}$ cup white corn syrup
- 1 cup sparkling water
- Pineapple or orange sherbet

Chill everything and blend, adding sparkling water just before serving. Top each drink with small scoop of sherbet.

hot wine drinks



You can't beat a hot wine drink for thawing-out, after skiing or a rainy football game. Even a tablespoon of California Sherry laced into hot instant broth or bouillon, before dinner, has its charms: a zestful blend of appetizer and first course. The recipes that follow include many classics favored by winter sportsmen. Delightful for your next holiday party. Average serving: 3 ounces.

OLYMPIC WINE TORCH

(About 25 servings)

- 3 cups apple juice
- 20 whole cloves
- 4 sticks cinnamon
- Peel of 1 lemon, cut in strips
- Juice of 1 lemon
- 1 large bottle California Burgundy or other red dinner wine
- 1 large bottle California Port
- ½ cup California brandy

Simmer apple juice, cloves, cinnamon and lemon peel 15 minutes. Strain, add lemon juice, Burgundy and Port; simmer again. Heat brandy, ignite it and ladle slowly into hot wine. Serve in pre-heated mugs, cups or glasses. Spectacular, warming.



BISHOP'S WINE

(About 8 servings)

- 1 orange
- Whole cloves
- 1 (3-inch) stick cinnamon
- 1 large bottle California Burgundy, Zinfandel, Claret or "vino" type
- ½ cup sugar

Stud whole orange with cloves and heat in wine, with cinnamon, about ½ hour. Do not boil. Stir in sugar. Serve at once, or keep hot in a double boiler. Marvelous aroma and flavor! (Note: Another version of this very old recipe calls for oven-roasting or broiling the clove-stuck whole orange until soft and brown, then cutting into quarters before adding it to the hot wine. California Port may also be used.)



Hot wine drinks when spiced and sweetened are traditionally known as mulls, or mulled wine. A few centuries back, they were heated by means of a red-hot poker thrust into the crock of wine. This method is still tried occasionally by hardy souls, such as skiers. It's much easier to rely on a saucepan on top of your stove. Or a heat-proof pan in your fireplace, if you like a romantic atmosphere. Either way is fun with the fragrant, flavorful wines of California.

Port Wine Negus also goes back many generations. For about 11 servings (3-ounce), put the juice of 1 lemon and the pared lemon rind in top of double boiler, with 2 tablespoons sugar. Pour in 1 large bottle California Port; heat just below boiling. Stir in 1 cup boiling water. Strain into pre-heated mugs or cups, and dust merrily with nutmeg.

SWEDISH GLOG

(About 12 servings)

- ¾ cup light or dark raisins
- 1 tablespoon whole cardamom
- 2 teaspoons whole cloves
- 3-inch stick cinnamon
- 1½ cups water
- 1 large bottle California Burgundy or other red dinner wine
- ½ cup sugar
- ¼ cup blanched almonds

Rinse and drain raisins; peel and crush cardamom, using mortar and pestle or sturdy knife. Combine spices, ½ cup of raisins and water; simmer ½ hour. Strain and add liquid to wine; stir in sugar and heat to simmering. Serve hot, with almonds and raisins in each cup. A famous old recipe with tantalizing flavor.

GLOG A LA CALIFORNIA

(About 13 servings)

- ¾ cup sugar
- Dash of bitters
- 2 cups California Burgundy or other red dinner wine
- 2 cups California Sherry
- 1 cup California brandy
- Raisins and unsalted almonds

Heat until piping hot. Place 1 large raisin and 1 almond in each pre-heated mug or cup and pour in Glog. Skoal!



MERRY SHERRY

(About 5 or 6 servings)

- 2 cups California Sherry
- 1 stick cinnamon
- ¼ cup sugar
- ¼ cup lemon juice
- Lemon slices
- Extra cinnamon sticks

Heat Sherry with 1 stick cinnamon and sugar, just to boiling. Add lemon juice and pour into pre-heated cups. Add thin slice of lemon to each cup, with cinnamon stick for stirring.

AFTER-SKI BOWL

(About 12 servings)

- 12 very small apples
- 3 or 4 tablespoons white corn syrup
- ¼ cup sugar
- ½ teaspoon cinnamon
- 3 cups California Chablis or other white dinner wine
- 1½ cups apple cider
- ¼ teaspoon nutmeg
- 1 twist lemon peel

Roll apples in corn syrup to coat, then in mixed sugar and cinnamon; bake in hot oven (400° F.) 15 minutes. Meanwhile, mix and heat other ingredients. Heat slowly; should take at least 15 minutes. Serve in wide mugs, pre-heated; float one of the apples in each mug.

For a good (and easy) tall hot drink, try a **Hot Wine Lemonade**. Make lemonade in usual manner, sweetening to taste; add California red or white dinner wine, and heat but do not boil. (About 1 part wine to 3 parts lemonade is right.) Serve very hot in pre-heated tall glasses.

MULLED SAUTERNE CUP

(About 10 servings)

- 1 (6-ounce) can frozen pineapple juice concentrate
- $\frac{3}{4}$ cup California Sauterne or other white dinner wine
- $2\frac{1}{2}$ cups water
- $\frac{1}{8}$ teaspoon ground cloves
- $\frac{1}{8}$ teaspoon ground allspice
- Dash of salt
- 1 tablespoon sugar

Combine and heat slowly to just below boiling. Serve hot in pre-heated cups.

HOT BUTTERED NOG

(About 16 servings)

- 1 quart commercial eggnog
- 1 cup milk
- 1 cup California Sweet Vermouth
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground coriander
- Soft butter

Combine eggnog and milk; slowly beat in Sweet Vermouth. Stir in salt and coriander; heat gently to just below boiling. Pour into pre-heated cups or mugs and top each with $\frac{1}{2}$ teaspoon soft butter.

GLUH WEIN

Another traditional warmer, and great. In one cup, place a cinnamon stick, 2 dashes ground cinnamon, 4 whole cloves, 1 slice lemon peel (and 1 slice orange peel if desired) and $\frac{1}{2}$ teaspoon sugar. Fill up cup with California Burgundy or other red dinner wine, well-heated but not boiled. Good with cheese fondue.

CINNAMON SHERRY TODDY

(About 16 servings)

- 1 quart commercial eggnog
- 1 cup California Sherry
- $\frac{1}{4}$ teaspoon cinnamon
- 1 cup milk
- $\frac{1}{4}$ teaspoon salt
- 1 egg white
- Cinnamon sticks

Mix eggnog, Sherry and powdered cinnamon; beat well. Stir in milk and salt; heat gently to below boiling. Beat egg white to soft peaks; fold into hot nog. Serve with cinnamon sticks for stirring.







Hot Chocolate Supreme is one of the simplest winter wine drinks. Make instant hot chocolate in usual manner, then add 1 tablespoon California Sherry or Muscatel to each cup.

Wonderful nightcap: **Midnight Tea**. For 16 servings, cover 1 tablespoon tea leaves with 3 cups boiling water. Steep 5 minutes; strain; add $\frac{1}{2}$ cup orange marmalade. Bring to boil; simmer 10 minutes; strain again. Add 1 large bottle California Chablis or other white dinner wine, 2 tablespoons lemon juice, sugar to taste. Simmer again. Put thin lemon slice in each cup.

For a holiday party, a **Wassail Bowl** is a grand and glorious old custom. Bake 6 apples, cored and filled with sugar. (Peel down 1 inch from top.) Meanwhile, in double boiler, heat 2 large bottles California Tokay, Sherry or Muscatel, with $\frac{1}{2}$ teaspoon each nutmeg and cinnamon, 3 cloves, $\frac{1}{2}$ cup sugar and 1 tablespoon grated lemon rind. Beat 4 egg yolks and whites separately until whites are stiff; fold together. Add hot wine slowly; beat until frothy. Put baked apples in bowl and pour hot liquid over. The name wassail comes from a cheery salute that went with the ancient drink in Northern Europe. Some recipes include ale along with the wine.

This chart shows some of the variety of the famous Wines of California: wines to enjoy poured "as is" from the bottle, with meals, as well as in mixed drinks or punches for entertaining. You're ready for **any** occasion when you have an assortment of these fine California wine types on hand. And you'll find wine itself makes the occasion special...adding festive cheer to dinner or luncheon...a more gracious tone to a party.

WINES AND WINE SERVING

WINE CLASS	BEST-KNOWN TYPES	BEST-KNOWN USES
 Appetizer Wines	SHERRY VERMOUTH FLAVORED WINES	Cheese snacks, appetizers
 White Dinner Wines	SAUTERNE (<i>so-tairn'</i>) Semillon (<i>say-mee-yonh</i>) Sauvignon Blanc (<i>so-vee-nyonh blanh</i>) RHINE WINE Riesling (<i>reez-ling</i>) Sylvaner (<i>sil-vah'-ner</i>) CHABLIS (<i>shah-blee'</i>) Pinot Blanc (<i>pea-no blanh</i>) Chardonnay (<i>shar-doh-nay'</i>)	Lighter dishes: fish, shellfish, chicken, white meats, omelets
 Red Dinner Wines	BURGUNDY Pinot Noir (<i>pea-no no-ahr'</i>) CLARET Cabernet (<i>kab-er-nay'</i>) Zinfandel (<i>zin'-fan-dell</i>) "VINO" TYPES (<i>vee-no</i>) ROSÉ (Pink) (<i>roh-zay'</i>) Red Chianti (<i>kee-ahn-tee</i>)	Hearty dishes: steaks, chops, roasts, game, cheese dishes, spaghetti <i>(Rosé with all foods)</i>
 Dessert Wines	PORT MUSCATEL (<i>muss-kah-tell'</i>) TOKAY (<i>toh-kay'</i>) CREAM (SWEET) SHERRY	Fruit, cookies, fruit cakes, nuts, cheeses
 Sparkling Wines	CHAMPAGNE (<i>sham-pain'</i>) Brut (very dry) (<i>brewt</i>) Sec (semi-dry) (<i>sehk</i>) Doux (sweet) (<i>doo</i>) SPARKLING BURGUNDY	Equally good with all types of food

Wine serving is simple with the above all-purpose glass, equally correct for ALL wine types. This is Wine Advisory Board's 9-oz. capacity glass, selected and recommended by California's wine growers for all-purpose use. It's attractive with any table setting. Pour each wine type to level shown, when you're serving it straight from the bottle. The same glasses are also delightful for wine cocktails, coolers or punches.